

Eel specialties

鰻スペシャルメニュー

DISCOVER JAPANESE CHEF NORIO NOMOTO'S CULINARY SKILLS THROUGH HIS EEL PROMOTION FROM JUNE 1. SINCE A LONG TIME, THE JAPANESE HAVE BEEN BENEFITING FROM THIS ANCIENT AND DELICIOUS FOOD SPECIALTY, NOW IT'S YOUR TURN! INDULGE IN AUTHENTIC SPECIALTIES BY FEATURING THE NUTRITIOUS EEL. UNAGI KABAYAKI, UNAGI SUSHI, UNAJU AND UNAGI SUKIYAKI SET MENU AT ONLY US\$17.00++.



EDO

Poolside BBQ



WEEKEND BBQ FEAST AT THE POOL SIDE IS IDEAL FOR FAMILY OR FRIEND GATHERING BY FEATURING A VARIETY OF CHARCOAL GRILLED MEAT AND SEAFOOD, FRESH BABY LOBSTER, CLAM, CRAB, SAUSAGES, BEEF, PORK, CHICKEN, LAMB, HOME MADE SALADS, HOT POT STATION AND DESSERT BUFFET SERVED WITH FREE FLOWING DRAUGHT BEER AT ONLY US\$14 NET ON EVERY SATURDAY AND SUNDAY.



Try our weekly business set menu of US\$ 12 and US\$ 15 for lunch and dinner in an elegant and relaxed atmosphere. Succulent Pizzas and home made ravioli, gnocchi, fettucine and tortellini with 9 different sauces for your choice at affordable prices. A large selection of steaks, fish and seafood from the grill is also available.



A stunning lounge providing a perfect setting for light snacks, home made ice creams, sherbets and refreshments, accompanied by classical music in the evening.



A perfect place to enjoy drinks and light snacks together with the barbecue with a splendid view over Hanoi on the rooftop terrace. Happy hour - buy one get two for all kind of standard drinks from 5:30pm to 7:30pm



June is the month to savor our baker's classic "Lemon meringue Pie". Our chef will be baking fresh everyday and sending them straight from his oven to the Le Gourmet, where you can take one home for just US\$12 net.



Vietnamese lunch buffet at VND 58,000 daily
Official or Private party?

Let us organize all the details to make your event an unforgettable one.

5 deluxe karaoke rooms with large selection of Japanese, Chinese and Korean songs.



ISO 14001

HANOI
DAEWOO HOTEL
A member of
The Leading Hotels of the World®

C A F E
PROMENADE

JUNE 5 - JUNE 18, 2000

Spanish food festival



Newsletter

JUNE 2000

For more information and reservations, please
contact at Food & Beverage Office:
831 5000 - ext. 3224 or 3225.



TWO GUEST CHEFS FROM BOTANICO HOTEL IN SPAIN,

MR. AGUSTIN DE ARA GONZALEZ AND MR. TIMOTHY JAMES WILL BE
FEATURING A WIDE SELECTION OF AUTHENTIC SPANISH SPECIALTIES
FOR LUNCH AND DINNER BUFFET AS WELL AS A LA CARTE MENU.
SPANISH TROPICAL SALAD, BROCCOLI QUICHE, STEWED LENTIL WITH
PIG'S TROTTERS. GAZPACHO SOUP, PAN-FRIED SEABREAM., CASTILIAN
"PAELLA", TAPAS, SALSAS AND TORTILLAS STATION AND HOME MADE
DESSERT PREPARED BY SPANISH PASTRY CHEF.

LUNCH BUFFET: US\$ 10.00+; DINNER BUFFET: US\$ 14.00+

Sunday Family Brunch

Indulge in a lavish brunch including oysters, lobsters,
smoked salmon, dolmas, herring, salad buffet, Mexican,
Vietnamese, BBQ, Japanese and European food spread,
dessert including crepe suzette and ice cream. Let your
children have fun at play ground with lots of toys,
cartoons and Lego under supervision for children to run
around and play.



Healthy food Specialities

INTRODUCING THE NEW "HEALTHY FOOD"
SET MENUS SPECIALLY PREPARED BY CHINESE CHEF,
STANLEY HOH.

"ALL YOU CAN EAT" LUNCH AND DINNER DAILY :
THE LARGEST SELECTION IN HANOI WITH
80 DISHES FOR LUNCH AT US\$8.50+
AND 120 DISHES FOR DINNER AT US\$10.80+
DIM SUM BRUNCH ON SUNDAYS AT US\$8+ WITH
OVER 40 DIFFERENT DIM SUMS



SILK ROAD